

BOUNDARY BREAKS

DID YOU KNOW?

Rosé can be made with any red grape variety.

-- Rosé is a light, easy-to-consume and friendly wine.

-- Many different grape varieties can be used to make Rosé.

-- In the Finger Lakes, the most common varieties used to make Rosé are Cabernet Franc and Pinot Noir.

2020 Dry Rosé

WHAT MAKES DRY ROSÉ SPECIAL

- Our 2020 Dry Rosé is made from Cabernet Franc grapes that have been left on the skins slightly longer than most Rosés to give the wine more body and a darker color.
- Cabernet Franc is the signature red grape of the Finger Lakes and is versatile enough to be made in many styles, including Rosé, varietal Cab Franc and red blends.
- Unlike many lighter Rosés, this one pairs very nicely with meals like roast chicken, grilled pork chops or squash soup.

2020 VINTAGE NOTES:

The 2020 vintage was very warm and dry. That meant fruit had a better chance to achieve maximum ripeness and flavor on the vine until harvest.

TECHNICAL NOTES

Country: USA

Region: New York

AVA: Finger Lakes

Varietal: 96% Cabernet Franc;

4% Gewürztraminer

Harvest Date: Oct. 5, 2020

Brix at Harvest: 22.0

Winemaker: David Breeden

Fermentation: Stainless steel.

Alcohol: 13.0%

Residual Sugar: 0.3%

Titrateable Acidity: 8.7 g/l

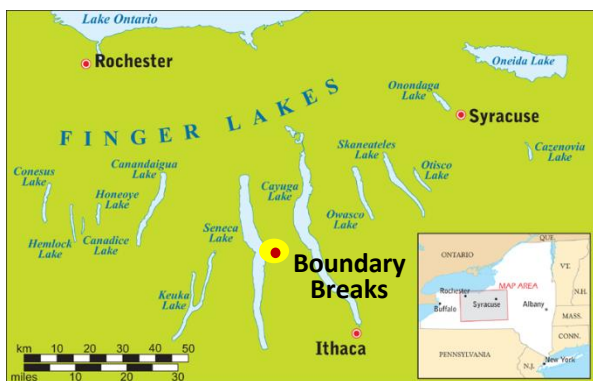
pH: 3.6

Bottling Date: March, 2021

Cases Produced: 400; **SRP:** \$18.95

SELLING POINTS: DRY ROSÉ

Because this Dry Rosé has such body and complex flavor profile, it can be sold year-round as an ideal, lighter-weight pairing for most meals.



ABOUT US: Boundary Breaks focuses on cool-climate grape varieties--principally Riesling, Gewürztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

WHAT MAKES OUR WINES DISTINCTIVE: Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.